

Big Pot Kitchen

Private Event Catering

Brochure 2024



At Big Pot Kitchen we understand that great catering is fundamental to your celebration.

With that in mind we are passionate about providing really delicious food, using the highest quality ingredients, meeting all dietary requirements, cooked and served with style.

From the moment you contact us we will work with you to plan the menu, service and style you would like for your event.

We have many years of experience in catering for events with larger numbers of guests (having catered for hundreds of events and many thousands of guests)– so you can be sure that you and your guests will not only be served delicious and plentiful food, but that the organisation of your celebration meal will also be on point.

It is very important to us that your celebration is our focus and for that reason we will only cater for one event on any day. This ensures that you receive our very high standards of cooking and service.

You can be reassured by our glowing testimonials that you will experience really delicious food and fabulous service.

So, if you are planning a celebration and looking for unique and high-quality catering, please contact us for more information.



Big Pot Cooking

Our fabulous giant cauldrons are the only ones in the UK, ensuring your guests will enjoy a truly unique cooking and eating experience. Each pot is a metre wide and half a metre deep and can cater for up to 250 people, so they really are impressive and really need to be seen to be appreciated!

Big Pot cooking is a real skill and your guests will enjoy experiencing delicious rustic dishes cooked from scratch, using very high-quality ingredients, locally sourced where possible.

Once your dish is cooked, your guests come to the cauldron to be served their meal by the chef. Your meal will be complemented by our freshly made salads, served in huge bowls along with baskets of delicious bread and of course our scrumptious range of relishes and sauces.

Your guests will love coming to the pot for their meal, truly participating in the experience. We serve people very quickly and efficiently, so no one waits for long (in fact it is quicker than plated table service). If you have any veggie/vegan guests, we can cook a delicious dish in a smaller pot especially for them or the whole event can be vegetarian or vegan.

We cater a select number of public events throughout the year – food festivals and local shows, so please ask us where we will be, so that you can come and meet us and experience our Big Pot catering



Big Pot Menu

Brittany style Cider Potatoes with hand-made Devon Sausages

Our signature dish of baby potatoes, cooked with cold pressed rapeseed oil, onions, cider and mustard served with our BIG bespoke award-winning hand-made butcher's sausages made from local pork served with crusty bread and relishes

Jambalaya

A Cajun rice dish made with chicken, chorizo sausage, peppers, spices and tomatoes, Better than paella! Served with crusty bread and relishes

Chicken Massaman Curry

A chicken curry with green beans and potatoes cooked in a rich tomato sauce with coconut milk and fragrant fresh Thai ingredients such as galangal, red chilli, and lemongrass, as well as the traditional curry spices.
Served with flatbread and chutney.

Spiced Chicken Tagine

A Moroccan inspired dish of chicken and roasted vegetables in a rich tomato sauce with apricots and warm spices served with couscous and relishes.

Chicken and Chorizo Stew

A Spanish-style stew of chicken, Spanish chorizo, potatoes and red peppers in a rich tomato sauce flavoured with Spanish pimenton, garlic and herbs served with crusty bread and relishes.

Thai Green Curry Spiced Rice with Chicken

A delicious one pot rice dish cooked with fragrant Thai spices – such as galangal, kaffir lime, green chilli and lemongrass with coconut milk, chicken and green beans served with relishes and flatbread. Can be made with 'vegan chicken'.

Mediterranean style potatoes with local pork sausages

Baby potatoes cooked with onions, garlic, Mediterranean herbs, white wine and lemon served with hand-made pork sausages (e.g. Italian, Toulouse, herb) of your choice, crusty bread and relishes

Moroccan spiced rice with chicken and merguez sausage

A delicious one pot dish made with rice, chicken, merguez sausage and red peppers with warm North African spices and harissa served with flatbread, and relishes

Chilli con carne

A rich minced beef chilli made with Exmoor beef, spices and beans served with tortilla, salsa and soured cream

From £12.50 per head

(Depending on the dish chosen and number of guests – the higher your numbers the lower the cost)

There may be additional costs for any staffing we require to service your event.

(for children under 10 please ask for more information)

Vegetarian / Vegan Meals

Brittany Cider Potatoes with Vegan 'shroomdog

Baby potatoes cooked in rapeseed oil with onions, cider and mustard served delicious vegan sausages, crusty bread and relishes

Aubergine, sweet potato and chickpea curry

A medium spiced vegetable curry in a tomato-based sauce with authentic garam masala and traditional curry spices, served with naan bread, tomato and red onion relish and raita

Three bean chilli

Borlotti, black eyed and kidney beans cooked in a rich tomato sauce with onions, peppers, chillies and garlic served with tortilla and soured cream

Jambalaya

A Cajun rice dish made with courgettes, peppers, spices and tomatoes and vegan chorizo. Better than paella! Served with crusty bread and relishes.

Mediterranean vegetable bean stew

Roasted courgette, aubergine and red peppers cooked in a rich tomato sauce with cannellini beans, fennel and Mediterranean herbs served with crusty bread and relishes

Massaman Curry

Sweet potato, aubergine, and green beans in a rich tomato sauce with coconut milk and fragrant fresh Thai ingredients such as galangal, red chilli, and lemongrass, as well as the traditional curry spices.

Served with flatbread and chutney

Spiced vegetable tagine

Sweet potato, courgettes and peppers cooked with tomatoes and warm Moroccan spices with honey and apricots served with flatbread and relishes

From £12.50 per head

Depending on numbers, meals and services chosen

We can provide completely vegetarian or vegan catering for your event.

Big Pot Kitchen Salads

Choose from our range of delicious salads to add to your meal

Rustic Rainbow 'Slaw

Honey and Lime Dressed Leaves

Vine Tomato and Red Onion Salad

Persian Tomato and cucumber salad

Asian 'slaw

Jewelled couscous

(from £1.50 - £2 per head)

Our meals are served on your choice of

**Vintage china, palm leaf or biodegradable plates with cutlery (additional cost)
or we are happy for you to hire your own crockery and cutlery**

Before and after your Big Pot Meal

Pintxos Grazing Table

A fabulous grazing table with wooden boards filled with delicious nibbles. This can take the place of canapes/ starter, guests can help themselves during celebratory drinks:

*Charcuterie skewers – serrano, salami chorizo,
Cheddar cheese and chutney on crusty bread, feta cheese and olive skewers,
Hand-raised pork pies
Bruschetta with heritage tomatoes and basil, Spanish frittatta
Hand cooked crisps*

£8 per head

(We can provide a completely vegetarian or vegan graze please ask)

Canapes

Smoked salmon - cream cheese- sourdough / vegan cream cheese/ cucumber
Charcuterie skewers
Cheese scones - vintage cheddar – chutney v
Sticky hoisin - sesame – sausages (or sticky vegan sausages)
Sun blushed tomato - goat's cheese - pesto – crostini v (ve with ve feta)
Bruschetta with fresh heritage tomatoes and basil (ve)
Mediterranean vegetables - feta – tartlet (can be vegan)
Smoky aubergine tartlet with yogurt and pomegranate (v, can be ve)
Teriyaki chicken skewers (can be vegan chicken)
Smoked mackerel – horseradish - soda bread
Nduja with goats cheese crostini
Sweet cherry tomatoes wrapped in serrano ham and basil leaves
Avocado with lime and vegan coconut cream cheese on sun dried tomato crostini ve
Camembert – cranberry – crostini v
Mini Devon scones- strawberry jam- clotted cream v
Hand- raised pork pies

(£5.50 per head for three / £6.50 for four)

Mini pasties and Devon scones with clotted cream and jam - £6 ph

Sourdough bread, cold-pressed rapeseed oil and marinated olives for the table

(£3.50 per head/ £2.50 when ordered with canapes)

**IF YOUR EVENT IS IN NORTH DEVON WE CAN PROVIDE AN EVENING SNACK
Choose from BBQ Pulled Pork/ Jackfruit Rolls, Exmoor beef chilli and nachos (or
veggie chilli) Local pasties and cheeses. Please ask for more info**



For Dessert...

Build Your Own Eton Mess Buffet

*Goes down an absolute storm – your guests won't have seen anything like it!
A huge basket piled with smashed meringues studded with summer berries and
passion fruit along with delicious home-made brownies, gorgeous Summer fruit
compote in a deep rich coulis, thick cream rippled with summer fruit sauce for your
guests to dig in and build their own dessert.*

£6.50

Rustic Dessert Table

*A table of sumptuous desserts served on wooden boards and vintage china
Double chocolate brownies and raspberries, Devon scones with clotted cream and
strawberry jam, Lemon tart with blueberry compote, Red velvet layer cake,*

*Summer berry mini pavlovas
Served with jugs of pouring cream*

£7 per head

Vintage teacup dessert table

*Pretty vintage tea cups with salted caramel brownies salted caramel sauce and
popcorn, Raspberry cheesecake brownies with fresh berries
and lemon cheesecake dessert with strawberries.*

Served with pouring cream

£6 per head

Your wedding cake as dessert

*We can portion your wedding cake onto our vintage china tea-plates and serve as a
dessert buffet with cake forks, jugs of cream and summer berries.*

£2.50 per head

including china hire and service/ clearing

Tea and coffee station available

Ask about our West Country Cheese Wedding Cake!



Your Event

We are a small family company offering a bespoke and personal service for your event.

We personally run every event to make sure everything runs smoothly and is of the highest standard. This is of supreme importance to us so we only book one event on any particular day

We will personally cook and oversee all elements of the catering, running the service of the meal, as well as making sure that all the behind the scenes arrangements run perfectly, being flexible with our timings, linking with other suppliers and key staff or guests.

We have vast experience in delivering high quality catering and service at a wide range of events and use this experience to provide you with the service and quality you expect on your day – leaving you to enjoy it without a worry.

Please do not hesitate to ask if you have any questions at all about our catering and services.

Please see below for how to get a quotation...



Further Information and Getting a Quotation

Once you have had a look through our brochure please get in touch with us
If the date is free, we can discuss the Big Pot dish (es) you would like and services you
require, after which we will send you an accurate quotation based on the following:

Big Pots

Our pots are seriously big – each cooking for between 70 and 250 guests, so we can cater for
between 70 – 400. If your guests are mainly meat eaters we can cook one of our veggie/
vegan options in a smaller pot for your veggie guests.

Let us know what dishes you would like. You don't have to make final decisions until a couple
of months before your date, but this will help us give you an accurate quotation.

Number of guests

We understand that this will be approximate at this stage, but an approximate number will
help us to provide a more accurate quotation.

Service required/ format of meal

Tell us the format of your meal (e.g wedding with seating plan or very informal/party)
We will work out staffing required and add costs, based on the type of service required - so
your quote will be fully inclusive.

Plates and cutlery hire

We serve your food on your choice of vintage china, palm leaf or white biodegradable plates
with either stainless steel or wooden cutlery. Let us know your preference so we can include it
in your quote. If you want to make arrangements to hire your own crockery and cutlery that is
no problem, just let us know.

Venue facilities / location

We do not need additional kitchen equipment - just space, so no extra hire charges
necessary, we just need to make sure that the logistics work for us.

We charge travel costs based on the distance from us and the time taken to get to your
venue.

We do not charge VAT

We ask for a small deposit to secure the date. Menus and numbers and balance payment
need to be finalised one month before your date.

Please fill out the contact form on our website
or email info@bigpotkitchen.co.uk
phone 07497088885
to see if your date is available

We look forward to hearing from you!

Trevor and Jane